

CLAIMS

1. A method of rapidly preparing a first pizza and a second pizza, each bearing a unique set of toppings in accordance with a first and second order respectively, said
5 method comprising:

- (a) providing a first and a second partially baked crust;
- (b) placing sauce and cheese on said first and second partially baked crusts to create a first pizza blank and a second pizza blank;
- (c) after step (b) receiving a first order for a pizza bearing a first set of toppings;
- (d) placing said first set of toppings onto said first pizza blank to form a first topped blank;
- (e) placing said first topped blank into an oven;
- (f) after step (b) receiving a second order for a pizza bearing a second set of toppings;
- (g) placing said second set of toppings onto said second pizza blank to form a second topped blank;
- (h) placing said second topped blank into an oven;
- (i) permitting said first topped blank to remain in said oven for long enough to become a first cooked pizza;

- (j) permitting said second topped blank to remain in said oven for long enough to become a second cooked pizza;
- (k) removing said first cooked pizza from said oven
- (l) removing said second cooked pizza from said oven.

2. The method of claim 1 in which said order is received from a drive through lane and said cooked pizza is delivered to a drive through lane window.

3. The method of claim 1 in which said topped blanks each have a top surface and a bottom surface and wherein said oven is an ultraviolet oven, in which high intensity sources of ultraviolet light are placed close to said top surface and said bottom surface.

4. The method of claim 1 in which said pizza is cooked in less than 3.5 minutes.

5. The method of claim 1 in which said pizza is cooked in less than 2.0 minutes.

6. The method of claim 1 in which said pizza is cut and packaged prior to being delivered to said customer.

7. A method of preparing and selling made-to-order pizza, comprising:

- (a) providing a set of partially baked crusts;

- (b) providing a location for customers to place orders;
- (c) preparing a set of pizza blanks from a subset of said set of partially baked crusts by placing sauce and cheese on said subset of said set of partially baked crusts;
- (d) receiving orders for pizza, each order including a specified a set of toppings;
- (e) in response to each order, placing a said specified set of toppings on a said pizza blank to produce a toppings bearing pizza blank;
- (f) placing each said toppings bearing pizza blank into an oven;
- (g) permitting each said toppings bearing pizza blank to remain in said oven for long enough to become a cooked pizza;
- (h) removing each said cooked pizza from said oven;
- (i) receiving payments from said customers in exchange for said cooked pizzas; and
- (j) delivering said cooked pizzas to said customers.

8. The method of claim 7 in which said orders are received from a drive through lane and said cooked pizzas are delivered to said customers at a drive through lane window.

9. The method of claim 7 in which said topped blanks each have a top surface and a bottom surface and wherein said oven is an ultraviolet oven, in which high intensity sources of ultraviolet light are placed close to said top surface and said bottom surface.

10. The method of claim 6 in which said pizza is cooked in less than 3.5 minutes.

11. The method of claim 7 in which said pizza is cooked in less than 2.0 minutes.

12. A restaurant comprising a drive through lane, offering made-to-order pizza delivered within four minutes of receiving an order for said made-to-order pizza.

13. The restaurant of claim 12 further comprising at least one ultraviolet oven for cooking said pizza.